

**UNIVERSITI TEKNOLOGI MARA**

**PROBIOTIC FERMENTED SOYMILK AS A  
DIETARY ANTIOXIDANT SOURCE AND  
ANTIPROLIFERATIVE AGENT**

**EZZA FAREESA BINTI MOHAMAD FAKRI**

Thesis submitted in fulfillment  
of the requirements for the degree of  
**Master of Science**

**Faculty of Pharmacy**

June 2013

## **AUTHOR'S DECLARATION**

I declare that the work in this thesis was carried out in accordance with the regulations of Universiti Teknologi MARA. It is original and is the result of my own work, unless otherwise indicated or acknowledged as referenced work. This thesis has not been submitted to any other academic institution or non-academic institution for any other degree or qualification.

I, hereby, acknowledge that I have been supplied with the Academic Rules and Regulations for Post Graduate, Universiti Teknologi MARA, regulating the conduct of my study and research.

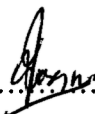
Name of Student : Ezza Fareesa Binti Mohamad Fakri

Student's ID No. : 2008264824

Programme : Master of Science in Pharmacy

Faculty : Faculty of Pharmacy

Thesis Title : Probiotic Fermented Soymilk as a Dietary  
Antioxidant Source and Antiproliferative Agent

Signature of Student :  .....

Date : June 2013

## ABSTRACT

There is accumulating evidence ascribing the health potential of biologically active aglycone isoflavones in soy. The isoflavones in soy however exist predominantly in the inactive glucoside form. Several studies strongly supported the action of probiotics, mainly lactic acid bacteria (LAB) that possess  $\beta$ -glucosidase which hydrolyses glucosides to biologically potent aglycones during soymilk fermentation. In the present study, 12 LAB (lactobacilli and pediococci) isolated from Malaysian fermented food or milk products that possess probiotic characteristics were evaluated for their ability to ferment soymilk and hydrolyse glucosides to biologically potent aglycones. The soymilk fermented with LAB was assessed for their antioxidant properties *in vitro* and *in vivo*. Soymilk fermented with selected LAB were further assessed for antiproliferative effect *in vitro* and inhibition of aberrant crypt foci (ACF) formation in azoxymethane (AOM)-induced colonic neoplastic rats. The safety status of soymilk fermented with LAB was determined through acute and subchronic toxicity studies. The unfermented (negative control) and soymilk fermented with *L. casei* LABPC (positive control) were used as controls in the present study. The results showed that soymilk supported the growth of LAB. The level of bioactive aglycones in soymilk was enhanced ( $P<0.05$ ) between 50 to 90% after 48 h of fermentation with the 12 LAB or LABPC. The total phenol content increased ( $P<0.05$ ) only in soymilk fermented with *L. fermentum* LAB 9 (58.68 mg gallic acid/100 mL) as compared to the unfermented soymilk (51.92 mg gallic acid/100 mL). DPPH radical-scavenging activity of soymilk fermented with the 12 LAB (75-100%) was significantly ( $P<0.05$ ) greater than that of the unfermented soymilk (62%) at 48 h. The ferrous ion chelating effect was enhanced ( $P<0.05$ ) in soymilk fermented with *Lactobacillus* sp. LAB 1 (65%), LAB 12 (63%), *P. pentosaceus* LAB 7 and LAB 8 (64-67%) after 48 h of incubation. The ethyl acetate extracts of supernatant (EAS) and cell fractions (EAC) of LAB fermented soymilk exhibited significantly ( $P<0.05$ ) higher antiproliferative effect as compared to the unfermented soymilk extracts against human colorectal cancer cells (HCT116 and HT-29). The soymilk fermented with *P. pentosaceus* LAB 8 and *Lactobacillus* sp. LAB 12 that exerted strong antiproliferative effect *in vitro* also showed chemopreventive effect against colon carcinogenesis in AOM-induced rats. Total number of ACF was significantly ( $P<0.05$ ) lower in rats fed with soymilk fermented with *P. pentosaceus* LAB 8 and *Lactobacillus* sp. LAB 12 (77-87%) than that of the control (saline, 57-66%) or LABPC group (73-74%). *In vivo* antioxidant activities (SOD, CAT and GPx) were enhanced in AOM-induced rats fed soymilk fermented with LAB or LABPC. The LAB fermented soymilk also showed hypocholesterolemic effect. Furthermore, incorporation of LAB in the diets at the dose of  $10^9$  and  $10^{10}$  cells daily for 28 days did not show any significant differences on behavior, general health status, body weight and blood analysis in all the treated groups as compared with control, suggesting that the safety characteristics of the LAB strains (LAB8 and LAB 12). This study indicates that LAB has the potential to enrich bioactive isoflavones in soymilk and possess promising antioxidative and antiproliferative activities to improve the nutritional value of soymilk.

## **ACKNOWLEDGEMENT**

Thanks to Almighty Allah in giving me strength and patience to complete this study.

I sincerely would like to thank my supervisor, Associate Prof. Dr. Kalavathy Ramasamy for giving me the opportunity and trust to carry out this research. I would like to thank her for the discussions we had, her continuous encouragement, direction and reassurance throughout my study. Her guidance has broadened my carrier prospective and my general outlook in life.

A big thank you to my co-supervisors, Prof. Dr. Aishah Adam and Dr. Lim Siong Meng (Steven) for their enormous co-operation, guidance and direction during my study. Their help and many valuable suggestions are highly appreciated. And not forgotten also, special thanks to Dr Mizaton for her patience, guidance and sharing of knowledge.

I am also grateful to the Collaborative Drug Discovery Research (CDDR) group members, in particular Ms Zaihana, Ms Nurul Akmar, Ms Kathleen, Mr Azzeme, Ms Siti Sarazila, Ms Raja Noorfatiha, Ms Siti Sarah Wahab, Ms Nina, Mr. Ijal, Ms Huda, Ms Nadia, Ms Ida, Ms Ika, Ms Aisha, Ms Hanum and all other lab mates for their friendship, support and assistance throughout my study. I am also thankful for the support, assistance and wonderful friendship given by Pharmacology and Toxicology Laboratory members, Laboratory Animal Facility and Management (LAFAM) members, IKUS members and all post-graduates of Faculty of Pharmacy. Special thank goes to Mr. Rashih from FRIM for assistance in using the HPLC. I would also like to thank my friend, Pouya for his assistance and technical support in completing my animal study. I would like to thank the Dean, Prof. Dr. Aishah Adam, lecturers, technical and support staffs of the Faculty of Pharmacy.

Finally, a special thank goes to each of my family members, especially my parents and my siblings for their enthusiasm, patience, motivation, encouragement and prayers. I sincerely appreciate my beloved parents, En Hj. Mohamad Fakri and Pn Hj. Zainun who continuously gave me moral, financial and emotional support. Their support towards my research thesis is something I will forever be indebted of. They have always wished success for me in my studies and in achieving my goals in life.

## **TABLE OF CONTENTS**

<b>AUTHOR'S DECLARATION</b>	ii
<b>ABSTRACT</b>	iii
<b>ACKNOWLEDGEMENT</b>	iv
<b>TABLE OF CONTENTS</b>	v
<b>LIST OF TABLES</b>	x
<b>LIST OF FIGURES</b>	xiii
<b>LIST OF ABBREVIATIONS</b>	xix

<b>CHAPTER ONE : INTRODUCTION</b>	1
<b>CHAPTER TWO : LITERATURE REVIEW</b>	4
2.1 Cancer	4
2.1.1 Colorectal Cancer (CRC)	6
2.1.1.1 Histopathology of CRC	6
2.1.1.2 Aberrant Crypt Foci (ACF) Formation and Links to CRC	7
2.1.2 Cancer Treatment	10
2.1.3 Side Effects of Cancer Treatment	10
2.2 Reactive Oxygen Species (Ros) and Oxidative Stress	11
2.2.1 Generation of Reactive Oxygen Species (ROS)	11
2.2.2 Role of Oxidative Stress in Carcinogenesis	12
2.2.3 Antioxidant Defense Mechanisms	13
2.3 Role of Nutrition in Preventing Cancer	15
2.4 Soy-Food Sources of Polyphenol	16
2.4.1 Soy Isoflavones	18
2.5 Probiotics	20
2.5.1 Background Information of Probiotic	20
2.5.2 Health Benefits of Probiotics	21
2.6 Fermentation of Soymilk with Probiotics	23